



resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.

2. (Cancelled)

3. (Original) The process of claim 1 wherein the saccharide is selected from the group consisting of glucose, fructose, sucrose, maltose, invert sugar, honey, fruit juice extract and blackstrap molasses.

4. (Original) The process of claim 1 wherein the saccharide is added in such a proportion that the weight ratio of the extraction residue of roasted coffee beans to the saccharide is in the range of 10/1 to 1/100.

5. (Cancelled)

6. (Cancelled)

7. (Cancelled)

8. (Cancelled)

9. (New) The process of claim 1 wherein the step of fermenting comprises culturing the resulting mixture in a nutrient solution containing said extraction residue, saccharide, yeast and growth nutrients.

10. (New) The process of claim 9 which further comprises incubating said extraction residue in the presence of hydrolase and using the incubated extraction residue in the fermenting step.

11. (New) The process of claim 1 wherein the wine yeast is wine yeast of the genus *Saccharomyces cerevisiae*.

12. (New) A method for reusing an extraction residue remaining after roasted coffee beans are extracted with hot water or with an aqueous solution of alcohol, consisting essentially of the steps of:

adding a saccharide to the waste coffee residue of roasted coffee beans, and

fermenting the resulting mixture in the presence of wine yeast for the brewing of alcoholic wine liquors.